Cultural Village of Europe

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USE OF SCATTERED FRUITS

by "Inn-Salzach-Obstinitiative Projektgruppe Obstveredelung"

Abstract from German article INN-SALZACH-FRUIT-INITIATIVE Project group: Fruit Refinement

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1 In former time each farmer has had its own wine/juice in its cellar.

Aims:

- preservation of cultural landscape and traditional sorts of fruits.
- 2 3 creation of supplementary income and guarantor for preservation of scattered fruits.
 - improve fruit-gathering and mechanize

concept:

- 3 concept of 1999
 - consistent and continuous translation into practise

professional marketing:

- innovative production policy
- professional public relation and advertising
 - consistent price policy
 - suitable distribution

our principles:

- optimum raw product
- professional manufacture
- control of quality
 - homogenous appearance
 - homogenous brand "LANDOBSTLAND"
 - attractive presentation of products
 - shape of bottles and glases

our idea:

- commit of same selling prices
- barter system
 1-25 partners get 100 bottles with their own label for 1000 kg fruits
 26-45 partners 150 bottles
 over 45 partners 250 bottles

harvest:

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9

10

- supply: 2 afternoon from 13:00 to 16:00
 - common control of quality, transport and manufacture

examples:

- 2002 25 partners

25 000 kg pears 16 200 litre juice

2500 bottles back to the partners (50 % 1 litre / 50 % 0,75 litre)

rest: 14 000 litre juice – this is use for finance our system

- 2003 57 partners 56 000 kg pears
- 2004 35 partners 32 000 kg pears
- 2005 37 partners 37 000 kg pears

comparision:

- ordinary trade:

1000 kg pears á 0,07 € = 70 €

- our system: 10

profit

1000 kg pears = 100 bottles = 235 € (50 x 1 litre "Gold Marie" á 2,20 € = 110 € 50 x 0,75 litre "Schlawiner" á 2,50 € = 125 €)

value added for the project group:

| 1000 kg pears = 600 litre juice | 600 litre |
|--|-------------------------------|
| minus 100 bottles to the partner | 100 litre |
| rest | 500 litre |
| value á 2,25 € | 1.125,00 € |
| costs for production and transport | |
| "Kleines Gebinde" á 1,30 (0,25 litre) | - 780,00 € |
| costs for distribution and advertising | <u>- 300,00 €</u> |

sales promotion:

- festive presentation of a new sort of juice (like a baptism) and name someone as its "godfather"

25,00 €

for example:

vice-president of the agricultural chamber of Upper Austria: Ing. Franz 11 Reisecker

chief of the economic chamber of the district Ried: LAbg. Fredl Frauscher - competition for Country Youth in Upper Austria: bar and mixed drinks of pear juice

Country juice taste of Upper Austria:

- 2004 regional winner 11-12

"Springginkerl"

"Gold Marie"

our products:

- "Springginkerl"
- "Gold Marie"
- 11-14 "Schlawiner" "Lasecco" (new)

 - "Sprössling"

target group:

- health-conscious consumer
- 15-16 quality-conscious consumer
 - enthusiast of regional products of quality
 - nature-conscious consumer

FARMER ICE CREAM

by Petra Blecknwegner

Abstract from German article FARMER ICE CREAM

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economical situation of farmers:

- 1 2 increasing pressure of prices by chain of stores
 - price for producers is increasing vs. price for consumer is decreasing
 - income of farmers is less and less, they need alternatives

alternatives:

- growing and modernisation / automate
- shut down the farm and looking for a job
- take over work for the machine-circle
- looking for a second way of income:
 - cultivate plants for energy for example: biogas installations, rapeseed for diesel and so on
 - tourism: holiday on a farm
 - Inn-Salzach-Fruit-Initiative
 - foreign ways of production producing of ice cream

Why farmer ice cream?:

- no preservative and artificial thickening
- no artificial flavour and colouring
- 3 not frothed up by air
 - keeping of jobs in the country
 - using of regional and natural ingredients

most advantage: ice free of charge – because the producer is her uncle !!!

ice production:

- 3 6 strict rules of hygiene
 - production
 - label

the brand "Bauernhofeis" (farmer ice cream):

- a protected brand
- 6 comes from Holland
 - you can find it in Germany, Austria and Switzerland
 - own recipes has to be permitted
- 7 Bilder